

# In the Realm of the Feminine

## Easter fashions This Year Are More Attractive Than Ever

If there is one time of the year when a woman wants a new gown it is when the weather is settling into sunshine—in other words, when there is a hint of springtime in the air as well as in the fancy. This year midday has a beautiful excuse for giving her sartorial thoughts full vent much earlier than usual, for Easter Sunday comes as soon as it can according to the church calendar.

And the first consideration will be the tailored costumes. These suits for spring are of two varieties, the strictly serviceable sort and the French tailor made of elaborate design and finish. In the first class the tailored suit of mannish mode is what the smart girl this year will wear on Easter Sunday. Strange as it may seem, rather heavier materials will go into its makeup. All winter the fabrics have been almost springlike in texture, and now, when one would reasonably suppose that they would continue light weight, Dame Fashion elects to approve more substantial goods.

For the knockabout tailored suit whippersnappers, ridged and heavily crinkled materials are de rigueur, and for the afternoon tailored costume velours de laine and such substantial stuffs as peau de cygne and moire are in again after a retirement of some months.

In the first mentioned class of suits the tailored cut is carried out even to the fashioning of the jacket after a man's sack coat, but for the woman who is more fanciful in her ideas there are sumptuous models with coats in a shorter version of the cutaway mode that has been so popular this winter. Still the coat length is short this spring, short almost in some cases to the point of abbreviation at the waist line in front and merely a concession of twelve or more inches in the back. The Russian blouse model for early spring wear is likely to be a favorite, and for slim figures this effect is very happy. A bit of oriental trimming on collar and cuffs and perhaps a belt of the same stuff are smart touches. And speaking of belts, they are everywhere on the new coats, sometimes encircling the entire waist, but often appearing in the back or emerging at the side seams, and a famous French dressmaking house is hanging a sash or tassel on every spring costume this year.

One of the illustrations shows this tassel trimming, a charming costume in dull red mohair. By the way, make a note of it that mohair is a very fashionable material this season, a soft and supple sort that comes in plain and fancy weaves.

The draped skirt is finished with a huge tassel of silk matching the gown. The cut of the little coat is also noteworthy. Just a word about the red shade that is going to be so popular this spring. One would think from running over the list of fashionable colors, such as green, yellow, blue, pur-

ple and red, that the spring fabrics would be one blaze of color, but the truth is that all these colors are reproduced in such delightfully soft tones that there is not a hint of crudeness. The red nuance is not an exception to this rule.

To return to the fashioning of the tailored skirts—many of them are showing plaits of an inverted order at the side and back seams. These plaits are stitched within a foot from the bottom of the skirt and pressed so flat that it is only when the wearer is in motion that they are perceptible. Other skirts created for the tailored cut have tunic effects in front, with the drapery caught up in two or three shallow plaits or tucks at the sides of the back panel, which is rather wide.

The combination of two or more fabrics of contrasting materials is assured of adoption this spring. In fact, there are three ideas in dress combinations that have received approval. One demands a combination of two materials, a plain and a figured in the same color; another a combination of the same material in contrasting colors, and a third



FOR EASTER SUNDAY.

BLOUSE FOR TAILORED SUIT.

THE SPRING TOPCOAT.

## THE ARRANGEMENT OF AN ATTRACTIVE EASTER TABLE

Dame Hospitality, who is ever on the alert for some unique manner in which to decorate a table at Easter-tide, will find numerous golden suggestions from which to draw, if she looks to the springtime for inspiration. More and more Easter-time is gradually developing in the joyful recognition of the return of the spring. The singing birds, blossoming flowers and bright, sunny days are always associated with the thoughts of Easter.

There are many old beliefs connected with Easter, which have been handed down to us. Eggs have always been identified with the Easter celebration, and formerly were exchanged, containing love sentiments to-day. Another custom was to bring colored eggs to the parish priest, who blessed them before they were distributed to the poor people.

Another superstition which probably is responsible for the origin of the "Easter hat" is that to be successful in love affairs, one must wear some new articles of clothing on Easter day.

The appropriate colors for Easter decorations are pure white, lavender and purple, yellow and white, with accompanying green for floral decorations. Lilies, both calls and Easter lilies, wisteria, fleur-de-lis, violets, or any spring flowers are used effectively.

Pluffy little chickens, colored eggs and rabbits figure prominently in Easter decorations. The discriminating hostess who has an eye both to economy and effect can originate real artistic decorations at home. A good idea is to purchase one or two good ones and try to copy them. With the practice you can make many beautiful decorations which will help to make your entertainment a success.

Three-fifths of the joy of eating is in the appearance of the dainties of the table.

One attractive table embodies many novel Easter ideas. The table cloth is of crepe paper, designed with rabbits and great splashes of violets, though it one prefers a white damask cloth may be used. The centerpiece is a great bunch of Easter lilies, with green leaves, in a large bowl, covered with lavender and white crepe paper, which has edges cut to form leaves. At the base is a stunning lavender Maline bow. Four crystal candlesticks, with white crepe paper shades tinted in lavender and ornamented with violets, add to the picturesque effect of the table. Pluffy little chickens, which can be purchased for a few cents a dozen, are attached with baby ribbon of lavender to paper carts. These wagons hold small candy eggs. The tables were sprinkled with crystallized violets and served in tall glasses, covered in lavender and white ruffled paper and trimmed with long-stemmed violets. The place cards have little chicks perched on the corner of the card. At each place is a bouquet of violets, either real or imitation, for a souvenir.

The Inventor—That machine can do the work of ten men. Visitor—Gee whiz! My wife ought to have married it!

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PARIS MEDICINE CO., St. Louis, U. S. A.

## FEMININE CHAT

The newest neckwear includes a band, two inches in width, laid in plaits which is worn around the bottom of a high standing collar, according to the New Haven Journal-Courier. These bands are made of a plain silk or satin, and fasten at one side with a rosette of rocco roses, or directly in front under plain ends of the silk, lined with a contrasting color.

This is a year of lace where blouses are concerned. Lace of every kind is used, and is considered far more dressy than net or satin. French embroidered lilies represent, however, the last word in elaboration. This form of needlework, being done by hand, from the making of the net to the darning of a design, is very costly. Those who are clever with their needles are able, however, says the Indianapolis News, to evolve what in time will become an heirloom, buying hand-made net for the purpose.

A paste of flour and gasoline will clean light-colored kid gloves without injury, says the Commonwealth. Keep the glove on the hand and apply with a soft cloth, rubbing until quite dry with a clean dry cloth. Use out of doors.

The best way to open a fruit jar is to invert the top of the jar into hot water, taking care that the water is not deep enough to touch the glass, says the Spokane Chronicle. The principle is to expand the metal top and then open as usual. A minute or two is sufficient. Should it remain too long the glass also would expand.

Shadow lace is to be the first favorite in the dress trimming schemes for spring. It was a foregone conclusion, says the Philadelphia Times, when this fabric made its appearance late last year that in the coming spring dresses for the daytime and

evening would be adorned and veiled in the fine mesh, so popular was its appearance.

White velvet, one of the new materials, may be fashioned into a distinctive frock with a narrow sheath skirt and "soft draperies" hung from each side of the girle, says the New Haven Journal-Courier. Have the draperies crossed at the lower part of the back of the skirt. The long loose armholes and tight sleeves promise a gown of charming simplicity.

A fascinating chiffon scarf has a bag-like hood in back, outlined with white marabou, the ends crossing in front like a kerchief.

On some of the high tan heels there is a little half-inch strap that fastens the top instead of the last two buttons.

In Paris they speak of green as the prevailing color for the early spring.

Before using new enameled cooking utensils grease inside with butter. This prevents cracking and chipping.

While they certainly will not serve the original purpose of a sunshade, the parasols of voile, braided in effective designs, are surely attractive to look at, and when made of the same material as one's gown complete the costume in a satisfying manner, says the Newark News. Sunshades of ratine are a trifle more practical.

One of the new agestates pads is designed for the round table, being circular in shape and in two parts. To meet the needs of those who, from time to time, have occasion to enlarge their tables by means of leaves, leaves of asbestos are to be had. By means of these leaves the round pad may be extended to any size.

Sandals of tan-colored rubber are very inconspicuous with the tan shoes.

a combination of different materials in contrasting colors.

The woman of "too, too solid flesh," if she is to be found in these days of enforced alms, should beware of the frock with contrasting colors and materials, particularly the brocaded stuffs that are so alluringly lovely this season.

Disraeli said a candidate that after making a big speech in the house of commons he was "infiltrated with the exuberance of his own verbosity," and so it is with the blouses of the season—they are in such a variety of designs that one becomes bewildered in making a selection. In lingerie effects fine materials, pin-tucks and a little hand embroidery or lace make the model worn

by the exclusive woman, and it is a relief to turn from the much betrimmed blouse to this simple, elegant model.

A number of the net waists for wear with skirt and coat suits have corset covers of lace, embroidery and ribbons inside of the waist. Both corset cover and waist are fastened to the waist belt. The ribbons are easily run in and out, and the waist is laundered with the corset cover in place.

Ecru net waists are stunning to carry out a color scheme in a brown tailored suit, and the Easter girl has a great variety in this coloring from which to choose.

A new cotton material resembling marquisette is used in the dainty blouse for Easter seen in one of the pictures. There are many new features about this waist. The most conspicuous of these are the sleeves set into large armholes and the exaggerated cuff ornamented with tassels and tiny buttons.

The Easter girl will wear a small, close fitting hat with her smart cloth suit, and she can not do better than to select a chaparral. The lines of the one illustrated. The creation is of black hemp straw with a scraped feather ornament and trimmings of brilliant cerise velvet. The coloring is a matter of individual taste, but the general outline of the hat is extremely good.

CATHERINE TALBOT.

## How to Moving

THE young man who is going to come to more aim are dis-housewife's desire a Syria, or a new abode in iron without subtle, far-reaching. Certain it is that not com-months many in their chattels to

Now, to tra es genuine goods to a star toria ant tank for hints on how t. oria.

agreeable may be in the harassed hou a. to bear most J. Davis, M. D., Chicago, Ill.

for any one called patent medicines, her leisure (whatsoever is put in them, if your Cassen and Davis ward the judge it to be a very me-

She can family medicine. N. B. Davis, M. D., Brooklyn, N. Y.

of her bevel/ over/

's Castoria. Years.

If a house is vacated at a time when it is cold and cleaned at of the new floor covering worn replace

The floor ca But

by using a str nants of pro them polished of beewax and plan to have all house covered furniture taken

Solid silver other than in moving time, and wrapped in soft pa is usually best in the separate piece of shins ap

ped in paper and plates and saucers should be separated by

each paper and a straw, loosely in baskets or tubs. Pictures should be covered with paper to prevent damage

ment of the canvas or breaking of the glass and carefully marked "Glass."

Delicate silk covered furniture should be protected by summer or dust covers. All draperies should be well shaken and folded in parcels or included in chests or bed covers.

If the journey is to be a long one, these things and the bed linen, save those needed for the night, should be packed in about, well nailed boxes.

All the plates in table use up to the day of moving should be packed in trunks with reliable locks and can be easily located when required.

One of the most successful features of a move so made is that the family, apart from being inconvenienced, is made so comfortable that the general health is unimpaired.

On the morning of moving day have a good breakfast provided and eat in serenity, in spite of the fact that dismantled walls and rooms tend to make every one more or less gloomy.

Finally, don't try to put the new home in apple pie order at once. Instead of doing so successfully the top anxious housewife only succeeds in breaking herself upon the wheel of her own foolishness.

er, set in a kettle and dash over them a pint of cold water. Set the kettle with the juice over the fire, and when at the boiling point remove the cooked albumen on top and throw it away.

Then place the oysters and one cupful of canned shrimp cut into medium-sized pieces into the clear liquor, and draw the kettle back where the juice will simmer until the oyster edges curl. Then skim out the fish and add pint of hot milk to the juice, and season with butter and salt. Replace the fish when the milk is scalding hot and serve.

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